L Number	Hits	Search Text	DB	Time stamp
1	194	(452/123,131).CCLS.	USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB	2002/09/15 12:20
2	39	((452/123,131).CCLS.) and (spray or pressurized or pressure)	USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB	2002/09/15 12:22
3	1	((452/123,131).CCLS.) and (spray or pressurized or pressure) and (sanitize or sanitized or disinfected or chlorinated or chlorine)	USPAT; US-PGPUB; EPO; JPO; DERWENT; IBM_TDB	2002/09/15 12:23

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L1 ANSWER 50 OF 54 FSTA COPYRIGHT 2002 IFIS
AN 1976(12):S2080 FSTA
TI Carcass sterilization.
PA Morton-Norwich Prod.
SO British Patent, (1976)
PI GB 1428920
DT Patent
LA English
AB Meat carcasses are disinfected with electrolytically generated nascent chlorine sprayed as an aqueous solution of **hypochlorous acid**.
CC S (Meat, Poultry and Game)
CT CARCASSES; CHLORINE; DISINFECTION; PATENTS; STERILIZATION; DISINFECTANTS; NASCENT; PATENT; UK; UNITED KINGDOM

L1 ANSWER 51 OF 54 FSTA COPYRIGHT 2002 IFIS
AN 1976(12):S2077 FSTA
TI Meat preservation.
IN deVries, E.
PA Quad Corp.
SO United States Patent, (1976)
PI US 3958020
DT Patent
LA English
AB Meat products are preserved from Salmonella infestation by washing exposed surfaces with an aqueous **hypochlorous acid** solution.
CC S (Meat, Poultry and Game)
CT CONTAMINATION; DISINFECTION; MEAT PRODUCTS; PATENTS; SALMONELLA; HYPOCHLORITES; PATENT; **PREVENTION # HYPOCHLOROU**

L6 ANSWER 6 OF 14 CAPLUS COPYRIGHT 2002 ACS

1996:446856 Document No. 125:85220 A method for disinfection and/or sterilization of articles of food, such as meats or vegetable products, of foodstuffs and animal feeds, as well as machinery and equipment for food production or other food processing technology, and the processing plant used for the method. Rubow, Ulrik; Carnfeldt, Thure Barsoe (Rubow, Ulrik, Den.). PCT Int. Appl. WO 9616555 A1 19960606, 46 pp. DESIGNATED STATES: W: AM, AT, AU, BB, BG, BR, BY, CA, CH, CN, CZ, DE, EE, ES, FI, GB, GE, HU, IS, JP, KE, KG, KP, KR, KZ, LK, LR, LT, LU, LV, MD, MG, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, TJ, TM, TT, UA; RW: AT, BE, BF, BJ, CF, CG, CH, CI, CM, DE, DK, ES, FR, GA, GB, GR, IE, IT, LU, MC, ML, MR, NE, NL, PT, SE, SN, TD, TG. (English). CODEN: PIXXD2. APPLICATION: WO 1995-DK476 19951128. PRIORITY: DK 1994-1377 19941202.

AB An object to be disinfected/sterilized is elec. grounded and is sprayed for a desired interval with a mist formed from conditioned water which is disintegrated under high pressure and provided with a redox potential by which it becomes either oxidizing or reductive. The object is charged to have a pos. or neg. elec. potential and also has a defined pH value; further, the object is exposed to a supplementary magnetic field, preferably a pulsating field whereupon the object is dried.

L6 ANSWER 13 OF 14 CAPLUS COPYRIGHT 2002 ACS

1976:445186 Document No. 85:45186 Bactericidal wash for **meat**. DeVries, Egbert (Quad Corp., USA). U.S. US 3958020 19760518, 5 pp. (English). CODEN: USXXAM. APPLICATION: US 1975-541526 19750116.

AB The growth of Salmonella and other bacteria on **meat** surfaces is inhibited by washing the surface with aq. HClO, the soln. pH being adjusted between 4.0 and 7.0 depending on the elapsed time after slaughter. The HClO soln. is formed by electrolysis of aq. NaCl, and contains 50-200 ppm active Cl, and the pH is adjusted with HOAc [64-19-7]. Up to about 140 min after slaughter the pH should be 6.3-7.0; after about 200 min the soln. pH should be 4.0-5.8. Between 140 and 200 min the pH should be such that the **meat** surface is kept at pH >6.3 or acid enough so that the surface pH is brought below 5.8 more quickly.

L6 ANSWER 14 OF 14 CAPLUS COPYRIGHT 2002 ACS
1976:155675 Document No. 84:155675 Apparatus and method for producing a bactericidal solution with nascent chlorine in the form of **hypochlorous acid**. Kaestner, Erwin A.; Spink, John (Morton-Norwich Products, Inc., USA). Ger. Offen. DE 2428256 19760102, 30 pp. (German). CODEN: GWXXBX. APPLICATION: DE 1974-2428256 19740612.

AB Bactericidal disinfectant solns. utilizing nascent Cl- in the form of **hypochlorous acid** [7790-92-3] were prepd. by electrolysis of solns. contg. NaCl, an acid such as 85% glacial AcOH [64-19-7], and H2O at pH .apprx.6.0. In an app. for prepn. and use of these solns., a soln. of the acid was added to a soln. of NaCl until a pH of 6-7 was attained, and the resultant soln. was transferred to an electrolysis cell and electrolyzed. The chlorinated soln. was then sprayed through a portable nozzle directly onto the surface to be disinfected. At this pH (6-7), 98-80% of the total free Cl2 generated was present as **hypochlorous acid**. Since the disinfectant soln. was generated only as needed, problems assocd. with the storage of the soln. and hazards assocd. with solvents and additives were greatly reduced. These solns. and the spray app. for their application were esp. useful for disinfecting cadavers and animal flesh in the **meat** packing industry.